










International Kitchen

A carefully chosen selection of mouthwatering recipes from around the world






SOUPS

French Onion Soup (New)	4.75
Sweet sliced onions cooked in beef broth served with cheese puff pastry	
 Mushroom Soup	4.95
A combination of white mushroom and portobello mushroom, served with Emmental crust	
 Miso Soup	4.75
Traditional Japanese soup with tofu and spring onions	

STARTERS AND BITES

Edamame	4.75
Salted or spicy green soya beans	
Spring Roll	3.95
Fried Calamari	6.50
Served with tartar sauce	
Traditional Shrimp Cocktail (New)	8.75
Shrimp with avocado and cocktail sauce	
Vinaigrette Appetizer Platter (For 2 people)	9.75
Vegetable spring rolls, mozzarella sticks and chicken balls served with sweet chili and barbecue sauce	
 Frisco Bowl with Baby Mozzarella	5.95
Fresh baby mozzarella with cherry tomatoes gently dressed in pesto sauce served in a Parmesan basket	
 Rock Shrimp	7.95
Deep fried shrimp with spicy Japanese sauce	
 Endives with Apples	6.25
Endives marinated in blue cheese dressing served with caramelized walnuts and sliced apples	
 Shake Usukuri	7.95
Fresh salmon, leeks and togarashi with ponzu sauce	
 Tuna Carpaccio	8.95
Tuna, marinated cucumbers and sweet vinegar soya dressing	

SALADS AROUND THE WORLD

 Rocca Salad	5.50
Rocca leaves topped with mushrooms, sundried tomatoes, and shaved Parmesan cheese with balsamic dressing	
 Classic Caesar Salad	5.50
Mixed iceberg and roman lettuce topped with shaved Parmesan cheese and herbed garlic croutons with Caesar salad dressing	
 Vinaigrette Greek Salad (New)	5.50
Roman lettuce, spring onions, cucumbers, tomatoes, sweet peppers, wild thyme, feta cheese, crispy shredded bread with yogurt dressing	
 Quinoa Salad	6.95
Quinoa with broccoli, artichokes, pomegranates & red beans served with citrus dressing	
 Exotic Salad (Popular)	7.95
A mixture of avocados, palmettos, mushrooms, cherry tomatoes, kiwi, asparagus, artichokes and green leaves served with fresh herb dressing	

Kani Salad	5.95
Crab, carrots, cucumbers with mayonnaise and tempura flakes	
Sashimi Salad	11.50
Tuna, salmon, octopus and crab served with togarashi, mayonnaise and spring onions	
✦ Crunchy Salmon Salad	11.25
Salmon, spicy mayonnaise and tempura flakes	
✦ Maguru Crunchy Salad	12.50
Tuna, spicy mayonnaise and tempura flakes	
Shrimp and Crab Salad	7.50
With spicy and crunchy sweet sauce	



SANDWICHES

All sandwiches are served with your choice of homemade freshly baked white or brown bread

✦ Grilled Chicken Sandwich	7.25
Grilled chicken breast with mushrooms, rocca and avocado in ciabatta bread served with spicy mayonnaise and French fries	
✦ Pepper Steak Sandwich	11.50
Sliced prime steak fillet in French bread, served with sweet peppers, spicy green peppers, onions, Swiss cheese, mustard seeds and French fries	
Classic Burger	10.25
Fresh tomatoes, onions, lettuce and pickles topped with Emmental cheese, served with French fries	
Vinaigrette Burger	10.25
With grilled tomatoes and onions, lettuce and pickles topped with Cheddar cheese, served with French fries and barbeque sauce	
Chicken Fajita Wrap	5.50
served with sour cream, Pico de gallo and guacamole	
Beef Fajita Wrap	7.75
served with sour cream, Pico de gallo and guacamole	

PASTA, RISOTTO

- Penne Arabiatta** 5.95
Penne with tomatoes, garlic and basil
- Fettuccine Alfredo** 5.75
Fettuccine with fresh mushrooms, Parmesan cheese and creamy white sauce
- Seafood Spaghetti (Chef's Recommendation)** 11.95
Shrimp, calamari and shell mussels served with tomato herb sauce or aglio e olio
- Wild Mushroom Risotto (New)** 7.75
Risotto cooked with mushroom duxelle with Parmesan tuile topped with crispy mushrooms
- Shrimp Risotto (New)** 9.50
Risotto cooked with shrimp bisque

MAIN COURSES

Chicken

- Vinaigrette Stuffed Chicken** 8.25
Baby chicken stuffed with mushrooms, coriander, garlic and Parmesan cheese topped with mozzarella cheese and peaches served with the Chef's special sauce
- Tender Chicken Breast** 7.75
Grilled, served with lemon sauce and herbed mashed boiled potatoes and sautéed baby vegetables

Veal

- Escalope Milanese** 14.50
Breaded baby veal delicately fried and served with pasta al pomodoro
- Grilled Veal Paillard (New)** 14.50
Grilled veal palliard stuffed with mushrooms and rocca served with sautéed vegetables and gravy pepper sauce



Beef & Lamb

- Traditional Steak Frites (New, Popular)** 17.50
Grilled beef fillet steak with French fries served with your choice of pepper sauce or mushroom sauce
- Angus Filet Mignon** 26.75
Angus beef fillet served with sautéed vegetables and your choice of spicy green pepper sauce or red wine sauce
- Rib Eye Steak (New)** 29.75
Rib-eye steak with mashed potatoes, sautéed vegetables and fried artichokes with mushroom or mustard sauce
- Grilled Lamb Chops** 22.00
Grilled lamb chops served with grilled vegetables and baked potatoes with sour cream

Fish and Sea Food

- Grilled Fresh Sea Bass Fillet** 17.00
Stuffed with herbs, tomatoes and lemon served with grilled vegetables and roasted potatoes
- Fresh Salmon Steak** 17.00
Grilled fresh salmon fillet with dill sauce served with mixed green sautéed vegetables and roasted baby potatoes
- Slow Cook Whole Sea Bream (New)** 15.50
Marinated sea bream cooked in papillote served with ratatouille and grilled lemon
- Grilled Tiger Prawns (New)** 29.75
Grilled tiger prawns with grilled vegetables and Provençal sauce
- Special of the Day**
Ask your waiter



CHOOSE YOUR SIDE DISH

- | | |
|------------------|------|
| Sautéed Spinach | 3.25 |
| French Fries | 3.75 |
| Herbed Mushrooms | 3.25 |
| Mixed Vegetables | 3.75 |
| Add Chicken | 3.00 |



Sushi Bar

Each slice or roll is delicately prepared to take you to an exotic and extraordinary culinary experience

Sashimi (4 pieces)

Kani (Crab)	3.95
Ebi (Shrimp)	5.50
Shake (Salmon)	5.95
Gindara (Butterfish)	5.75
Maguro (Tuna)	5.95
Taco (Octopus)	5.50
Hotategai (Scallop)	5.75
Ebiko (Lobster Roe)	6.75
Unagi (Eel)	8.25
Tobiko (Flying Fish Roe)	9.50
Ikura (Salmon Roe)	15.00
Hamachi (Yellowtail)	10.95



Sushi (2 pieces)

Vegetarian	2.95
Kani (Crab)	3.95
Ebi (Shrimp)	4.25
Shake (Salmon)	4.95
Gindara (Butterfish)	4.95
Maguro (Tuna)	4.95
Taco (Octopus)	5.25
Hotategai (Scallop)	5.95
Ebiko (Lobster Roe)	6.95
Unagi (Eel)	6.75
Tobiko (Flying Fish Roe)	8.25
Ikura (Salmon Roe)	13.00
Hamachi (Yellowtail)	9.25

Gunkan

Rice balls wrapped in salmon or tuna sashimi with various fillings

(2 pieces)

Salmon Gunkan	5.50
Ebiko and shrimp with crunchy sauce	

✦ Bonbon Gunkan	5.25
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Salmon, shrimp, tuna, oboro, avocado, and ebiko with sweet chili and spicy mayonnaise sauce

✦ Crispy Rice Gunkan	5.25
Fried rice with shrimp, crab and salmon	

Makimono (3 pieces) Hand-rolled sushi	
 Vegan Mix Roll Olives, rocca, leaves, carrot and young corn	3.50
Maternity Roll Crab wrapped in Shrimp	4.50
Scorpion Roll Eel, shrimp and avocado with unagi sauce	5.50
VIP Roll Shrimp and crab wrapped in avocado	5.75
 Exotic Roll Crab and avocado topped with spicy salmon	5.95
 Volcano Roll Spicy fried crab topped with spicy sauce	5.75
 Fountain Roll Tuna, crab and salmon rolled with green and orange tobiko topped with spicy salmon and ebi salada	5.75
 Green Warrior Shrimp, oboro, salmon and ebiko wrapped with avocado topped with 3 kinds of sauces (sweet, wasabi and salmon crunchy)	5.95
 Wasabi Roll Salmon, crab and tuna rolled with tobiko and wasabi sauce	6.25
 Tempura Special Roll Fried shrimp topped with shrimp salad	6.95
 Super Tuna Spicy Roll Crab and avocado wrapped in spicy tuna	6.50
 Basic Instinct Shrimp wrapped with salmon and topped with green chili and crunchy sauce	5.50
 Spiky Roll Crab topped with avocado and spicy shrimp	5.95
Golden Roll (New) Asparagus, cream cheese, grilled salmon and pickled ginger	5.25
 Five Seas Roll (New) Salmon, tuna, shrimp, ebiko, cream cheese and chili	6.75
Fancy Roll (New) Salmon, shrimp, scallops and ebiko	7.50
Chef Roll (New) Asparagus, eel, avocado, tobiko, cream cheese with special dressing	7.50



Futo Maki - Big & Thick (3 pieces)

Fat rolled sushi

Maradona Roll

Shrimp, crab and avocados

4.95

Louay Roll

Shrimp, crab and eel topped with shrimp salad

6.95

✦ **Spicy Crab Roll**

Shrimp and crab topped with crab and chili

6.50

✦ **Mint Spicy Roll (New)**

Salmon, ebiko avocado and rocca with special mint sauce

4.95

Harumaki

Rice paper rolls (New)

Yasai Roll

Lettuce, avocado, carrots, baby corn

4.25

✦ **Ebi Kani Roll**

Shrimp tempura, eel, crab, lettuce and spicy mayonnaise with special dressing

5.50

Salmon Roll

Salmon, eel, mayonnaise, togarashi and spring onions

5.50



Temaki (1 piece)

✦ **Canadian**

Tuna and salmon

4.95

Ebi tempura

Fried shrimp

4.95

Temaki 007

Crab, salmon and ebiko

4.95

✦ **Vinaigrette**

Salmon, shrimp and crab

4.95

Moriawase - Mixed Platter

Osaka Moriawase 16.50

(12 pieces: sushi and maki)

Salmon sushi (2 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), Osaka roll (3 pieces), California roll (3 pieces)

Vinaigrette Moriawase 22.00

(14 pieces: sushi, sashimi, and maki)

Salmon sashimi (4 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), VIP roll (3 pieces), shake special roll (3 pieces)

Medium Boat

Family Boat 25.00

(20 pieces: sashimi, sushi and maki)

Crab sashimi, crab sushi, shrimp sushi, ebi tempura roll, dark shadow roll, crunchy California roll, maternity roll

Makimono Boat 36.00

(24 pieces: maki)

Hawaiian roll, special roll, AlQasr rainbow roll, samurai roll, ebi tempura roll, Maradona roll, osaka roll, spicy salmon roll

Vinaigrette Special Boats

Shogun Boat 53.50

(48 pieces)

Sashimi (4 pieces each): tuna, salmon, crab, shrimp

Sushi (4 pieces each): salmon, crab, shrimp, avocados

Makimono (4 pieces each): kawa special roll, ebi tempura roll, oishi roll, cream cheese roll

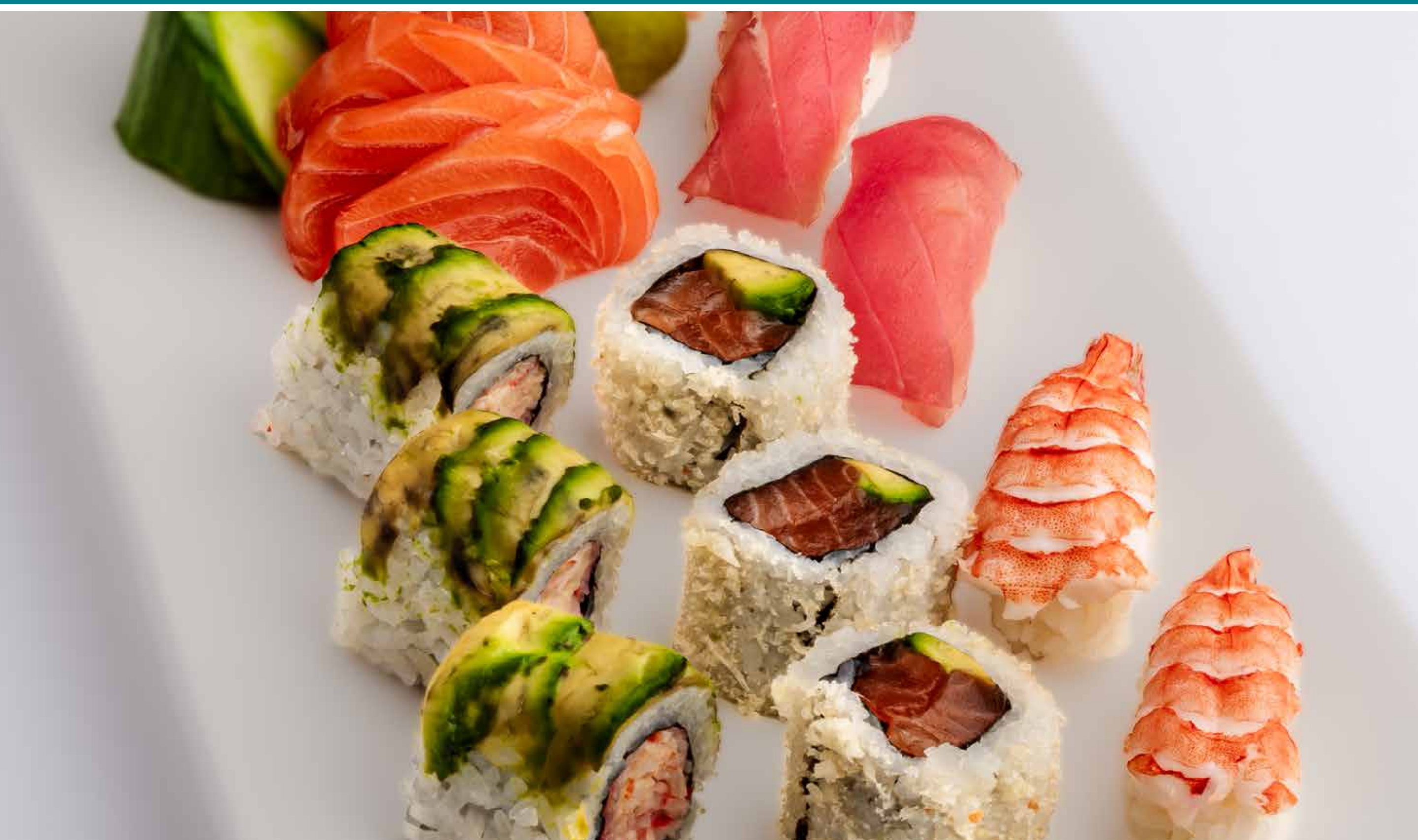
Royal Boat 77.00

(39 pieces)

Sashimi (4 pieces each): shake, maguro, unagi, hamachi, gindara

Sushi (2 pieces each): Ikura, shake, hotategai, tobiko, unagi

Makimono (3 pieces each): Louay roll, Vinaigrette roll, royal roll





**There's always room for
dessert...**

Desserts

Warm Chocolate Fondant (Popular) 5.75
Served with vanilla ice cream

Baked Cheesecake 4.50

Nutella Chocolate Crepe 4.75

Crème Brûlée 5.25

Apple Pie 5.25

Served with vanilla ice cream

Tiramisu 5.25

Traditional coffee flavor with shaved chocolate or with mixed berries

Sweet Bites Platter 5.75

Chocolate cake, cheesecake, tiramisu and mango mousse





BEVERAGES

Vinaigrette Special Cocktails

6.95

We use fresh juices in all cocktails

Peach Mojito

White rum, fresh peach, fresh lime, fresh mint, brown sugar, soda

A Fantastic Margarita

Tequila, triple sec, orange, pineapple

Lychee Martini

Vodka, lychee liqueur, fresh lychee

Sky High

Dark rum, melon liqueur, lime juice, pineapple juice

Pink Shadow

Gin, Campari, honey, lemon juice

Spirits

Glass

Bottle

Whiskey

Jim Beam	6.25	69.00
Jameson	6.50	72.00
Jack Daniels, Jack Daniels Honey	6.50	75.00
J&B	7.00	79.00
Chivas Regal 12 YO	7.95	100.00
Johnnie Walker, Black Label	7.95	100.00
Jameson Black Barrel	7.95	105.00

Whiskey - Premium

Chivas Extra	8.95	115.00
Johnnie Walker Double Black 1000ML	8.75	139.00
Chivas XV 15 YO	9.95	120.00
Johnnie Walker Gold Label	11.50	163.00
Chivas Regal 18 YO	15.00	189.00

Whiskey - Single Malt

Glenlivet Founder Reserve	9.95	119.00
Glenfiddich 12 YO	12.50	160.00
Glenfiddich 15 YO	17.50	220.00
Glenfiddich 18 YO	28.00	380.00



	Glass	Bottle
Vodka		
Absolut	5.95	60.00
Stolichnaya Red	5.95	60.00
Russian Standard	6.25	70.00
Stolichnaya Gold	6.25	70.00
Russian Standard Platinum	6.95	76.00
Elyx	7.95	99.00
Beluga Noble	7.25	89.00
Beluga Transatlantic	7.95	99.00
Titos	5.95	62.00
Legend of Kremlin	8.25	105.00
Katel One	8.25	105.00
Vodka - Premium		
Belvedere	9.00	109.00
Grey Goose	8.25	105.00
Beluga Allure		225.00
Beluga Gold line		350.00
Tequila		
Olmecca White	5.95	70.00
Olmecca Gold	6.25	72.00
Jose Cuervo White	6.50	79.00
Jose Cuervo Gold	6.95	85.00
Patron Cafe	7.50	95.00
Tequila Premium		
Don Julio White	9.00	130.00
Don Julio Reposado	10.00	135.00
Patron Gold Anejo	11.00	150.00
Patron Silver	10.00	135.00
Gin		
Beefeater	6.25	69.00
Gordon's	7.25	80.00
Bombay Sapphire	7.25	80.00
Tanqueray	7.25	82.00
Hendricks	7.95	100.00
Rum		
Havana Club	6.25	65.00
Bacardi	6.75	75.00
Captain Morgan Spiced 1000ML	6.75	92.00

Glass Bottle

Cognac

Hennessy Vs	12.95	145.00
Hennessy (V.S.O.P)	17.00	195.00
Hennessy (X.O)	40.00	380.00

Beers

Local Beer

Amstel	5.50
Carakale	6.50

Imported Beer

Heineken, Corona, Almaza, Taybeh	7.50
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Aperitifs & Digestives

6.95

Kahlua, Malibu, Amaretto, Sambuca, Martini all flavours, Jagermeister, Skinos Mastiha, Baileys, Aperol, Campari. Goldschlager

Japanese Sake

Glass	Carafe	Bottle
6.25	15.50	59.00

Mocktails

Vinaigrette Smoothie	3.95
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Ripe banana, fresh kiwi, fresh strawberries, apple juice, honey

Mojito	3.95
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Fresh lime, fresh mint, brown sugar, 7Up

Pineapple Passion	3.95
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Pineapple juice, melon syrup, sour mix, grenadine

Red Eye Helado	3.95
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Lemon sorbet, caramel & vanilla syrup, strawberry chocolate syrup



Soft Drinks

Non Alcoholic Beer Bario	3.50
Soda Drinks	3.95
Energy Drinks Red Bull, Sugar Free Red Bull	3.75
g+ Ginseng Soda Water, Ginger Ale, Pink Lemonade, Bitter Lemon, Tonic Water, Cranberry	3.50
Fresh Juices Orange, Lemon, Strawberry, Kiwi	5.00



Still & Sparkling Water

	Small	Large
Still Water		
Local	1.95	2.95
Hildon	1.95	3.95
Sparkling Water		
Hildon	2.95	4.75
Perrier	3.75	

Hot Drinks

Espresso	3.50
Double Espresso	5.00
Cappuccino	3.95
American	3.75
Decaffeinated	3.50



Tchaba Tea Selection

3.75

- Royal Breakfast
- Green Tea Curls
- Earl Grey Flora
- Jasmine Haze
- Moroccan Nights
- Chamomile Breeze
- Ginger Calm

Tchaba provides a fully handcrafted, biodegradable sachet of full leaf tea, spices, & herbs, tailor-made to suit your moods and transport you along a combination of flavors to a place of complete satisfaction

Ask your waiter for more of our Tchaba teas



WINELLLIST



WINE BY GLASS

RED WINE

LOCAL

Saint George - *Merlot* 6.5

IMPORTED

Torresella - *Merlot* - Italian 7.5

Long Mountain - *Cabernet Sauvignon* - South African 7.95

B&G - *Cabernet Sauvignon* - French 8.25

WHITE WINE

LOCAL

Saint George - *Pinot Grigio* 6.5

IMPORTED

Torresella - *Pinot Grigio* - Italian 7.50

Long Mountain - *Chardonnay* - South African 7.95

B&G - *Sauvignon Blanc* - French 8.25

ROSÉ WINE

LOCAL

Saint George - *Shiraz* 6.50

IMPORTED

Torresella - *Pinot Grigio Blush* - Italian 7.50

B&G Rose D'Anjou - *Gamay, Grolleau* - French 8.25

● NATURAL WINE

Made from handpicked organic grapes using traditional winemaking techniques; natural fermentation, no filtration or addition of sugar, sulphates or chemicals.

WHITE

Judith Beck - Austria 55

Weissburgunder (Pinot Blanc) - delicate and refreshing aroma with notes of green apples, citrus, and white flowers. On the palate, this wine is crisp and bright, with a zesty acidity that complements its fruity flavors.

RED

Grimon Crianza - Spain 55

Tempranillo - Made from a blend of of Tempranillo, Garnacha, and Graciano grapes and has a complex aroma with notes of blackberry, cherry, vanilla, and spice. The wine's oak aging contributes to its rich and velvety texture, giving it a smooth and lingering finish.

ORANGE

White wine made by leaving the white grapes' skin and seeds during fermentation, essentially the same way red wine is made. The wine has a deep amber color and a tendency to have citrusy and tangy flavors.

Baglio Antico Catarratto - Italy 57

Catarratto Bianco, it has ripe peachy and tangy pink-grapefruit aromas which contrast nicely with the almost marmalade and spicy ginger notes on the tongue. Altogether tangy and dry it's quite a bold number, but certainly worth taking the time to appreciate.

● RED WINE

LOCAL

- Saint George** 30
Merlot - Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish.
- Saint George** 30
Cabernet Sauvignon - Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums.
- JR Classic** 34
Shiraz - Medium bodied with a deep ruby color with violets, herbs and spice, red berry, ground pepper and currant flavors. It is well balanced with a long sweet finish.

ITALIAN

- Torresella - Veneto IGT** 34
Merlot - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins.
- Stemmari Passiata – Siciliana DOC** 38
Nero D'avola, Syrah - Aromas are fruity, with notes of red berries and floral hints of violet. Spicy notes from Syrah and hints of tobacco and vanilla coming from the refinement in wood.
- Talamonti Moda – Montepulciano D'abruzzo DOC** 39
Montepulciano - Multiple nuances of violet blend with intense and persistent aromas of cherry, plum and fresh raspberry in a harmonious bouquet.
- Ruffino – Chianti DOCG** 40
Sangiovese - Dry, medium-bodied and well-structured. It enjoys aromas and flavors of plums, red berry and cherry fruits, with spicy notes and a touch of pepper.
- Santa Margherita – Chianti Classico DOCG** 51
Sangiovese - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy after-taste.
- Santa Cristina – Tuscany IGT** 45
Sangiovese - Shiraz - Cabernet Sauvignon, Merlot - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee.
- Ca'Bianca - Barolo DOCG** 58
Nebbiolo - Aromatic with rich tannins and characteristics of old oak, with a garnet coloring, tending towards dark blue. A taste of soft tannins and pleasantly fresh with an elegant after-taste of licorice.
- Frescobaldi Castelgiocondo - Brunello di Montalcino DOCG** 82
Sangiovese - Complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel.
- Banfi – Brunello di Montalcino DOCG** 110
Sangiovese - With shades of brick it has a moderate tannin with preserved sour cherry, dried oregano, red balsamic and red pepper flakes.

FRENCH

- B&G - Languedoc Roussillon** 39
Cabernet Sauvignon - Aromas of ripe blackcurrant and blackberry with flattering toasty and spicy notes when agitated. Round and smooth on the palate with velvety tannins. Long fruity after taste with notes of vanilla and licorice.
- Louis Eschenauer - Bordeaux** 42
Merlot, Cabernet Sauvignon - Celebrates its own typical aromas with red summer fruits and vegetables from blackcurrant to green peppers, with spice and even hay notes. Good tannic structure, with traces of licorice.
- Mouton Cadet - Saint-Emilion** 54
Merlot, Cabernet Franc, Cabernet Sauvignon - A deep garnet red intense and deep the nose expresses aromas of black fruit, blackberry jam and violet. A round and fruity attack on black fruit and spicy flavours.

Chateau Magnol - Haut Medoc	70
<i>Cabernet Sauvignon, Merlot, Petit Verdot</i> - Expressive, rich, and complex nose mixing with blackcurrant berries and black cherries and spice. With a rich finish of spice, vanilla and licorice notes.	
Pere Anselme La Fiole - Châteauneuf-du-Pape	87
<i>Malbec, Grenache, Mourvedre, Shiraz</i> - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry “eau-de-vie”, warm spices and truffles.	
CHILEAN	
9 Lives - Central Valley	37
<i>Cabernet Sauvignon</i> - Aromas of strawberries and figs entwined with tobacco and vanilla coming from 9 months oak guard. Smooth and structured tannins for a balanced wine..	
Leyda - Leyda Valley	39
<i>Pinot Noir</i> – Aromas of cherries, raspberries and blueberries, a soft spicy note and subtle herbal character. In the mouth, it is fresh and juicy with vibrant acidity and creamy texture. The tannins are silky and rounded.	
Santa Digna - Central Valley	45
<i>Shiraz, Syrah</i> - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak.	
Escudo Rojo - Maipo Valley	53
<i>Cabernet Sauvignon</i> – Dry and spicy wine with flavours of blackcurrant and raspberry.	
SOUTH AFRICAN	
Long Mountain - Breede River Valley	37
<i>Cabernet Sauvignon</i> - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood.	
KWV - Western Cape	46
<i>Merlot</i> – Prominent aromas of riped plum and sour cherries with hints of black pepper.	
• ROSÉ WINE	
Saint George - Jordan	30
<i>Shiraz</i> - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon.	
Torresella - Italy - Veneto IGT	34
<i>Pino Grigio</i> - A pale blushed pink colour with a bouquet characterized by delicate hints of citrus fruits and wild berries.	
B&G French - Rose D'Anjou	39
<i>Gamay, Grolleau</i> - Intense salmon-pink, with fruits and overtones of sweet red fruits and spices. Fine and elegant with ripe red berries and hints of an aroma of black pepper.	
Santa Margherita StilRose - Italy - Lake Garda	54
<i>Sangiovese, Barbera</i> - A delicate pink colour, with elegant yet complex aromas of fresh and vibrant floral and fruity notes of orange, wild strawberries, along with hints of sweet lychee and ginger.	
Whispering Angel - France - Côtes de Provence	69
<i>Grenache, Syrah</i> - Pale pink salmon colour with a lovely fragrance. Clean and fresh light summer fruits with a certain fleshiness and structure on the palate, which brings out the red grape base.	

● WHITE WINE

LOCAL

- Saint George - Pinot Grigio** 30
Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds.
- Saint George - Chardonnay** 30
Strong creamy notes of custard, butter and vanilla combined with almonds and chestnuts. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft oak.
- JR Classic - Sauvignon Blanc** 34
Light bodied wine with a shiny golden color. Refreshingly crispy and highlighted by citrusy aromas and hints of orange.

ITALIAN

- Torresella - Veneto DOC** 33
Pinot Grigio - Subtlet persistent on both the nose and palate with an aroma of delicate florals and pears. It is elegant and well-balanced, with a clean and crisp finish.
- Lunardi - Soave DOC** 35
Trebbiano, Garganega - Pale yellow with greenish hues. A fruity wine with delightful scent of almond blossom. Fresh on the palate.
- Casale Del Grillo - Frascati Superiore DOC** 39
Malvasia - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvet and fresh tastes.
- Ruffino Lumina - Veneto DOC** 40
Pinot Grigio - Aromas of freshly cut lemons, pears and touches of honey. Vibrant and crisp on the palate with mineral notes and a clean finish.
- Lamberti - Veneto IGT** 42
Chardonnay - Pale with a pronounced bouquet of exotic fruit and wildflowers and an attractive lingering after-taste of apples and bananas.
- Villa Antinori - Tuscany IGT** 58
Pinot Grigio, Pinot Blanc, Trebbiano - Brilliant pale straw color with an aroma of flowers and fresh and soft flavours.
- Santa Margherita - Trentino-Alto Adige DOC** 51
Pinot Grigio - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility.
- Villa Sparina - Gavi** 51
Straw yellow color. Fragrance of flowers and fruit with hints of peach.

FRENCH

- B&G - Cotes De Gascoigne IGP** 39
Sauvignon Blanc - Intense nose with strong pink grapefruit and exotic fruit aromas (pineapple). Full of fruits on the palate, with a nice freshness and a lemony after-taste.
- Mouton Cadet - Bordeaux** 48
Sauvignon blanc - Semillon - Muscadelle - It has a brilliant pale yellow color and is rich and complex with aromas of fresh white fruits and citruses.
- Domaine Laroche - Chablis** 58
Chardonnay - Dry and yellow straw colored and is complex, releasing floral, fruity and mineral scents. Charmed this medium-bodied wine reveals a broad texture and a long finish.
- Calvet - Sancerre** 66
Sauvignon Blanc - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle.

CHILEAN

9 Lives - Central Valley 37

Sauvignon Blanc - Intense and fresh with citrus notes like grapefruit and white flowers, such as orange blossoms. Refreshing, balanced acidity with a smooth palate and a very fruity finish.

Leyda - Leyda Valley 39

Sauvignon Blanc - Mineral and expressive with great aromatic intensity. Notes of white fruit and ripe citrus fruits, like grapefruit and mandarins, along with a subtle herbaceous character. It has a refreshing tang of acidity.

Santa Digna - Central Valley 45

Sauvignon Blanc - Easy drinking, full-flavored Sauvignon, quite floral with some melon and lime characteristics.

SOUTH AFRICAN

Long Mountain - Breede River Valley 37

Chardonnay - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest.

KWV - Western Cape 46

Sauvignon Blanc - Elegant and refreshing with tangs of grapefruit, lime and guava.

● CHAMPAGNE & SPARKLING WINE

VDV Ice Rose - France Mini Bottle 10

Bortolomiol Senior Extra Brut, Italy Prosecco Valdobbiadene DOCG 12

Mini Bottle

VDV Ice - France 38

A semi sweet delicate aroma of golden apples, plums, honey, walnut butter, and flowers with hints of toast, citrus, peaches and passion fruit that linger on the palate. Perfect on Ice!!

Santa Margherita - Italy - Prosecco Valdobbiadene DOCG 49

Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green tea.

Nicholas Feuillatte - France - Champagne Brut 99

Pale gold in color with an abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of pears and apples with almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.

Moet et Chandon - France - Champagne Brut 135

A fresh crisp palate reveals white-fleshed fruits like apples, pears, white peaches, and citrus fruits, floral notes of lime blossom, elegant hints of brioche and fresh nut.

Dom Pierre Pérignon - France - Champagne Brut 345

Notes of guava and spicy green grapefruit zest combined with stone fruit, white peach and nectarine. The wine opens up and is complemented by woody vanilla and warm, lightly toasted brioche. The wine's power is remarkably restrained with various sensations of silky, salty, sappy, bitter and briny convergence.